



Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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Mr. Induction®

Micro-Computer Induction Cooktop



SR-1882
(Countertop or Built-in application)



SR-1883G: Gold
SR-1883S: Silver

INSTRUCTION MANUAL

Thank you for your purchase.
Please read thoroughly before initial use and keep in a safe place for future reference.

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Important Notice

Do not operate appliance if the power cord shows any signs of damage, or if appliance works intermittently or stops working entirely.

1. A short power-supply cord should be used to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. If a longer extension cord must be used:
 - (1) The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
 - (2) The cord should be arranged so that it will not drape over the countertop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet one way only. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Warning: Changes or modifications to this unit not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a consumer ISM equipment, pursuant to Part 18 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates, uses, and can radiate radio frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio TV technician for help.

ERROR CODE

E0	Internal circuit error	Contact customer service
E1	No cookware or incompatible cookware used	
E2	Internal overheat	Wait for unit to cool down and restart
E3	Over-voltage	Contact customer service
E4	Under-voltage	Contact customer service
E5	Top plate sensor open / short circuit	Contact customer service
E6	IGBT sensor open circuit / short circuit	Contact customer service
E7	Top plate overheat	Wait for unit to cool down and restart

TROUBLESHOOTING

PROBLEM	CHECK POINTS
No power or unit does not respond	<ul style="list-style-type: none"> ▪ Is cooktop firmly plugged into a correct outlet? ▪ Is cooktop plugged in a dedicated outlet? ▪ Has the unit been dropped or handled roughly? If so, contact customer service ▪ Was there a power shortage?
Unit suddenly stops heating during normal operation	<ul style="list-style-type: none"> ▪ There may have been a power shortage at the facility where the unit is being used and starving the unit of power. This may also occur if you are not using a dedicated circuit. ▪ Check if another appliance is drawing from the same circuit. ▪ Check if the fan is still running. ▪ Are the air vents blocked? Check if dust or grease is clogging the vents. ▪ Make sure enough clearance is around the unit. ▪ Timer was set and unit finished the countdown. ▪ Unit overheated and the auto shut-off protection kicked in. Wait for unit to cool down. Check for error code in the display.
Pan does not get hot enough even though temperature is set on high	<ul style="list-style-type: none"> ▪ Are you using an extension cord? Any use of an extension cord over 10 feet will affect the power from reaching the cooktop. ▪ It is possible that the internal coil supports may have been "dropped" due to the unit being mishandled or frequently moved. Please contact customer service.
Pan cooks unevenly or does not maintain heat level	<ul style="list-style-type: none"> ▪ Is base of cookware convex/concave shaped or dented? ▪ Pan is smaller than 4.75" or larger than 10.25". ▪ Pan may not be centered.
Fan continues to run after unit is turned off	<ul style="list-style-type: none"> ▪ The fan will continue to run until unit is completely cooled down. This is a safety feature and designed to help preserve the life of the cooktop.

TIMER SETTING

1. Turn unit on and set desired operation and level setting.
2. Touch the TIMER key, display will show default [00:00] and Timer indicator will illuminate.
3. Touch < button to set the hour and > button to set the minute. Max is 9 hours and 59 minutes.
Each touch is increment of 1 hour or 1 minute; touch and hold for 3 seconds for quick adjustment.
4. After setting, touch TIMER key again to confirm or wait until the display stops flashing.
5. At the end of countdown, unit will stop operation, beep once and return to standby mode.
6. To cancel Timer, touch and hold the Timer key.

LOCK FUNCTION

1. Touch the LOCK key to lock the control panel, the Lock indicator will illuminate.
2. When locked, none of the buttons will respond.
3. To cancel lock function, touch and hold the Lock key for 3 seconds.

SELECTING THE PROPER COOKWARE

- The base of the cookware must be of a ferrous metal (metal that can be magnetized): Cast iron, enameled iron, steel and stainless steel.
- Base of cookware should be between 4.75 to 10.25 inches; bottom should be flat.
- A simple test to check if cookware will be compatible is to take a small magnet and place it to the bottom of pan. If the magnet firmly sticks, the cookware is compatible.

These type of cookware will NOT work with inductions: Glass, copper, aluminum, ceramic, cookware with a concaved bottom, bowl-shaped cookware or those with a diameter smaller than 4.75 inches.

CARE & MAINTENANCE

- Unplug unit from power source. Wait for surface to cool down before cleaning.
- Wipe ceramic plate and exterior surface with a soft damp cloth. If excessively dirty, soak cloth in a mild detergent and water mixture.
- Clean the air vent regularly with a small brush.
- Never immerse the unit in liquid or wash under running water.
- The fan continues to run for couple minutes after operation for heat dissipation. To prolong the life of the unit, wait for the fan to stop before unplugging from power source.

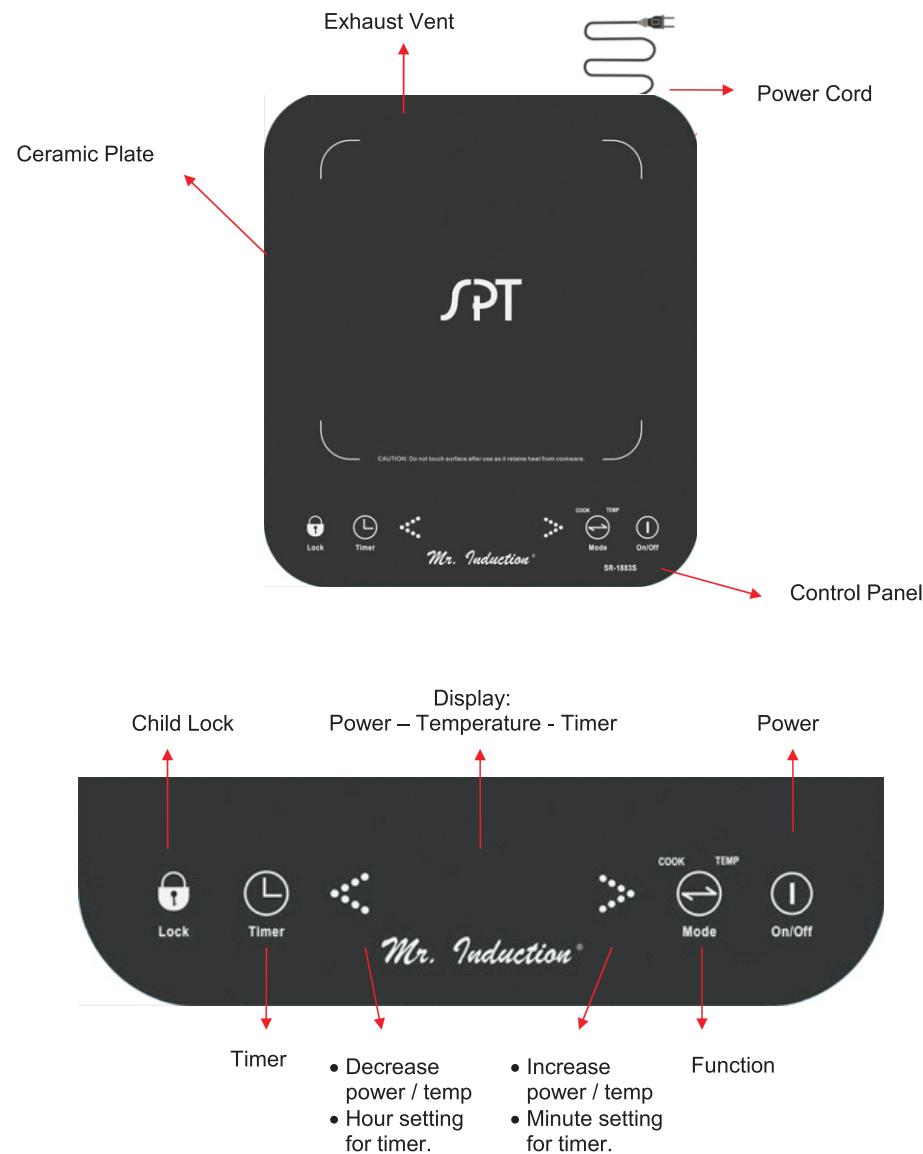
IMPORTANT SAFEGUARDS

- Read all instructions.
- Do not touch hot surfaces
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug; or after the appliance malfunctions or has been damaged in any way. Return appliance to the Sunpentown for examination, repair or adjustment.
- The use of accessory attachments not recommended by the manufacturer may cause injuries.
- Do not allow cord to hang over the edge of table or counter; or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use appliance for anything other than intended use.
- Use of an extension cord is not recommended. If needed, use an extension cord of 14 gauges on diameter not longer than 10 feet.
- Extreme caution must be used when moving an appliance containing hot oil or liquid.
- If glass plate is broken or cracked, stop using the unit immediately. Turn unit off, unplug and contact Sunpentown. Cleaning solution or spillovers may penetrate the plate and cause an electric shock.
- Do not place metallic objects such as utensils and lids on the plate to avoid the vessel being heated.
- Do not attempt to disassemble the unit and perform any services.
- Do not use the appliance with an external timer or separate remote-control system.
- This appliance is not to be used by children or persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge; unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Changes of modification not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
- To avoid scalding and foul fumes produced by cleaning solutions on a hot surface, wait for the unit to cool considerably before cleaning.
- Place cooktop on flat surface and keep a clearance of 4 inches all around for proper ventilation. If air inlet or outlet is blocked, the internal temperature will rise and cause unit to overheat and shutoff during cooking.
- Do not place paper or cloth in between the cooktop and cookware.
- Due to the magnetic heating of the unit, keep objects that may be affected away, such as credit card, watch, etc.
- To prevent damage to your cookware, do not heat an empty pan.
- Do not place one cooktop on top of another.
- Do not place on or near a hot gas or electric burner or in a heated oven. If the surrounding temperature is high, unit will shut off.
- Do not use cookware of inferior enamel, synthetic material, china or aluminum. DO NOT USE PLASTIC WRAP.
- Never heat an unopened can on the cooktop as it may explode.
- The ceramic plate will retain heat from the cookware; never touch the ceramic plate immediately after cookware is removed. Wait a few minutes and allow unit to cool.
- Plug cooktop in a dedicated 15-amp outlet. Do not share the outlet with other appliances.
- Do not damage the ceramic plate. Be careful not to drop anything onto the ceramic plate. If the plate is broken or cracked, stop using immediately. Turn unit off and unplug.
- Household use only and do not immerse in water. Do not use outdoors.

SPECIFICATIONS

Model	SR-1882	SR-1883G (gold) & SR-1883S (silver)
Voltage	120V ~ / 60Hz	120V ~ / 60Hz
Power consumption	1650W (max)	1650W (max)
Dimension	11.75W x 14.8D x 2.5H in.	11.25W x 13.75D x 2.36 H in.
Weight	6.2 lbs	5.1 lbs
Power range	100W - 1650W	100W - 1650W
Temperature range	100°F ~ 390°F	100°F ~ 390°F

PRODUCT CONFIGURATION & CONTROL PANEL



COOK Mode: Heat is constantly added at the selected power level.

- 9 COOK levels (wattage): 100, 300, 500, 700, 900, 1100, 1300, 1500, 1650W
(factory default is set at 900W)

Note: unit's lowest possible power is 700 watts, thus the three low power settings (100W, 300W and 500W) cannot be actually achieved, but "simulated":

- 100W = 700W intermittently heat for 1 second and stop for 6 seconds.
- 300W = 700W intermittently heat for 3 seconds and stop for 4 seconds.
- 500W = 700W intermittently heat for 5 seconds and stop for 2 seconds.

TEMP Mode: Unit will heat to and maintain at selected temperature.

- 13 TEMP settings (°F): 100, 120, 140, 160, 180, 190, 210, 230, 250, 280, 320, 350, 390
(factory default is set at 210°F)
- Temperature may vary slightly at different sections of the pot.
- Factors such as ambient temperature, type of cookware and food content may cause temperature variance up to 20°F ±.

OPERATION

1. Plug power cord to power source and unit will beep once and the On/Off indicator will flash. This indicates power is connected and unit is in standby mode.
2. Place a suitable cookware in the center of the cooking zone.
3. Touch the On/Off key and display will show [---] and On/Off indicator remains lit. Appliance is now in selection mode.
4. Touch the Mode key to select desired function (Cook or Temp) to begin operation. If no selection is made within 60 seconds, the fan will run for few seconds and unit will return to stand by mode.
5. Touch the < or > button to adjust cooking level or temperature setting.
6. Touch the On/Off key again to stop operation